

### AMENDMENTS TO THE SPECIFICATION

On page 1, after the title, please insert the following section headings and paragraph:

#### --CROSS-REFERENCE TO RELATED APPLICATIONS

This application claims the benefit of United States Provisional Application No. 60/261,631, filed January 12, 2001 entitled "Gluten-Free Peptide Preparation"; European Application No. 01200387.7, filed February 2, 2001, entitled "Method For Producing A Gluten-Free Peptide Preparation And Preparation Thus Obtained" and United States Patent Application No. 10/043,660, filed January 9, 2002 entitled "Method for Producing a Gluten-Free Peptide Preparation and Preparation Thus Obtained".

#### BACKGROUND OF THE INVENTION--

On page 2, before the fourth complete paragraph, please insert the following section heading:

#### --SUMMARY OF THE INVENTION--

On page 2, before the last complete paragraph beginning "The term 'gluten-free'", please insert the following section heading and paragraph:

#### --DETAILED DESCRIPTION OF THE INVENTION

A glutamine-rich gluten-free peptide is obtained by a method, comprising the steps of:

- a) enzymatically hydrolysing gluten using one or more proteases to obtain a hydrolysate;
- b) acidifying the hydrolysate to a pH between 4 and 5; and
- c) filtering the hydrolysate to obtain the glutamine-rich gluten-free peptide preparation as the filtrate.--